

EST. 1840



CLIFTON ARMS

HOTEL

RESTAURANT DINNER MENU

Starters

Soup of the day (v)

Local game ballotine, pear puree, hazelnut crumb,
pickled pear, blackberry gel

King scallops, caramelized onion puree,
crispy almonds, smoked pesto (£2.50 supplement)

Pickled mackerel, potato salad, sour cream, pomegranate

Melon jelly, apricot puree, black pepper tuille,
smoked cheese mousse, crisp apple, raspberry syrup

Avocado and crayfish salad, gazpacho dressing,
orange gel, sorrel

£6.00 per person

Main Courses

Butter poached cod loin, ginger, garlic, soy, Asian greens,
crispy shrimp ball, teriyaki dressing

£16.95

Bowland rack of lamb, deep fried sweetbreads, butterbeans,
fennel, carrot puree, creamed potatoes, rosemary jus

£25.00

Goosnargh duck breast, poached plums, salt baked celeriac,
potato chips, plum sauce

£16.50

Angus 6oz fillet of beef, wild mushrooms, carrots,
horseradish bon bons, zucchini cake, mustard mash

£21.50

Roast Goosnargh poussin, spinach, creamed carrot,
crispy bacon, liver, chicken gravy

£16.50

Catch of the day, choice of potato, seasonal vegetables

(Market price)

Butternut squash & asparagus risotto,
rocket, pumpkin oil (v)

£13.50

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Desserts

“De-constructed” bread and butter pudding, white chocolate ganache,
raisin puree, apricot gel, croissant crumbs

Dark chocolate marquise, Madagascar vanilla Crumb,
passion fruit curd, vanilla ice cream

Passionfruit parfait, mango sorbet, coconut tuile

Dark chocolate and cherry cannelloni, lime sponge,
lime granita, cherry gel, meringue shard

A selection of cheeses with miller damsel crackers,
chutney, celery & grapes (£2.00 supplement) (n)

£6.00 Per person

Coffee and Petit Fours - £4.50 Per person

Liqueur Coffee - £7.50 Per person

Dessert Wine

Royal Tokaji late harvest, Hungary

125ml £5.00 Btl £30.00

Clos L'abeilley Sauternes, France

125ml £4.50 Btl £20.00

Food Allergies

If you would like any information on allergens contained within any of our menu items, please speak to a member of staff who will be able to assist you.

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CLIFTON ARMS



HOTEL

BRASSERIE
DINNER MENU

Served Daily
6.30pm – 9pm

BEST OF BRASSERIE



Starters

- Potted Morecambe Bay Shrimps, tarragon & lemon, crustinis £8.95
- Classic prawn cocktail, Bloody Mary mayonnaise £6.75
- Smoked fish ballotine, pickled vegetables, crab fritter, tarragon sabayon £6.75
- Scotch egg, house salad, mustard mayonnaise £6.75
- Ham hock terrine, apricot chutney, brioche, leaves £6.50
- Seasonal melon, raspberry sorbet, fruit coulis (v) £5.50

Main Courses

- Confit of Goosnargh duck leg, braised red cabbage, carrots, buttery mash potato, red wine & thyme jus £13.50
- Cottage pie, red cabbage, crusty roll £10.95
- Fish and chips, mushy peas, chunky chips, tartare sauce £11.25
- Classic fish pie, Lancashire cheese mash £11.25
- Bangers and mash, Cumberland sausage, onion gravy £11.95
- Calf's liver, English mustard mash, crispy streaky bacon, onion fritter, gravy £11.95
- Chinese style curry, onions, peppers, water chestnuts & rice
- with chicken £12.95
- with vegetables (v) £10.95
- Borland Goats cheese and red pepper ravioli, red pepper coulis, pesto, rocket (v) £11.25

The Grill

The following steaks are sous-vide, char grilled and cooked to your preference.
Served with chunky chips, mushrooms, slow roasted tomatoes, watercress salad and onion rings:

8oz rib eye/8oz fillet £22.00/£27.50

Sauces: Red wine, peppercorn, Diane or garlic butter £2.95

Gammon steak, fried egg, chips and peas £11.50

Minced steak burger, chunky chips, pickled gherkins, gem lettuce, plum tomato £11.50

Add Lancashire cheese, blue cheese and/or dry cured bacon £1.50 each

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BEST OF BRASSERIE



Dessert

£5.50 *per person*

Madagascan vanilla & banana crème brulee, ginger brandy snap curl

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Passion fruit meringue sundae, vanilla ice cream, raspberry coulis, mixed berry compote

Dark chocolate brownie, poached cherries, maplecomb

Rice Pudding, Strawberry compote, topped with a crunchy granola

Dessert wine

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| Royal Tokaji late harvest, Hungary | 75ml | £5.00 |
| | Btl | £30.00 |
| Clos L'abeilley Sauternes, France | 75ml | £4.50 |
| | Btl | £20.00 |
| Coffee and petit fours | | £4.50 per person |
| Liqueur coffee | | £7.50 per person |

Food Allergies

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